

METHOD FOR PRODUCING MACA EXTRACT

5 TECHNICAL FIELD

The present invention relates to an extraction method of Maca extract from *Cruciferae* and to a food and a beverage product, a perfumery and a cosmetic, as well as a pharmaceutical preparation which comprising the Maca extract and having an anti-allergic
10 activity.

TECHNICAL BACKGROUND

Up to the present, there have been many kinds of compounds having various pharmacological activities synthesized. Also, there
15 have been found many pharmaceutical preparations effectively applied to various diseases, and clinically used. In that, chemosynthetic pharmaceutical preparations such as tranilast and sodium cromoglycate (herein after referred to as "DSCG") have been found as an anti-allergic agent. Additionally, a plant extract, such as
20 *Tanacetum vulgare* extract containing large amount of caffeic acid, is used as 5-lipoxygenase inhibitors, which produce leukotriene from arachidonic acid.

However, an anti-allergic agent generally causes side effects such as drowsiness, dry throat and gastrointestinal distress, and
25 thus long-term administration of the agent jeopardizes safety. On the other hand, a lot of food materials believed to contribute to treat allergic disease are searched. One example is the sweet tea (leaves of *Rubus suavissimus*) extract. Because the sweet tea is known to possess anti-allergic activity (Japanese Patent Laid-Open
30 Publication No. Hei06-192114), the extract is comprised in, for example, throat lozenge and used to relieve a symptom of hay fever.

Lepidium meyenii Walp (herein after referred to as "Maca") is a *Cruciferae* originated in Andean Cordilleras of Peru in South
America. Maca grows creeping on the earth and outspreading leaves,
35 and its root shapes like a turnip. Maca is grown over 2,000 years in

the Andes and taken for maintenance of good health. Main components of Maca are polysaccharides, proteins and so on. Moreover, main amino acids, especially, essential amino acids, which cannot be synthesized in body and therefore must be taken from food, are contained. Maca is also rich in various vitamins such as vitamin B, c, and E, and minerals such as calcium, iron and zinc. Accordingly, there are dozens of food items using Maca in Peru. Maca is familiar as health food such as cookies and juice comprising Maca named "Chicha de Maca", Maca liquor and eating Maca powder with Yogurt.

A positive effect of Maca is traditionally believed to be revitalizing effect, but recently compounds of Maca having anti-cancer effects and recovering reproductive function effects have been opened (American Patent Gazette No. 6267995 B1). There also have been suggested that using Maca with an antler would possess an effect to increase the testosterone concentration in a human (Japanese Translated National Publication of Patent Application No. 2003-523945). There are also reports which leads to the expectation for potentiality of Maca to show anti-inflammatory effect and to be anti-allergic agent (Igaku & Seibutsugaku: Vol.145, No.6, p81-86, 2002.12.10).

Many food and beverage products containing small pieces or powder of Maca or Maca extract are produced due to recent attentions to Maca's positive effects. Nevertheless, there hardly is any study on the method to extract the Maca extract efficiently, especially paying special attention to strong anti-allergic effect thereof, using solvent having high safety margin.

DISCLOSURE OF THE INVENTION

Accordingly, the objective of the present invention is to provide an efficient extraction method of Maca extract having safe anti-allergic effect enabling long-term intake, and to provide a food and beverage product, a perfumery and a cosmetic and a pharmaceutical preparation comprising thus obtained Maca extract to show anti-allergic effect.

The inventors of the present invention had studied and

researched thoroughly to solve above objective, and surprisingly found that the potency of anti-allergic effect of the obtained extract differs greatly depending on the extraction condition. Especially, they have newly found that the extract having high potency of anti-allergic effect can be obtained if ethanol concentration and temperature of extracting solvent is maintained in specific range when aqueous solution containing ethanol is used as extracting solvent, and thus completed the invention.

10 MEANS TO SOLVE THE PROBLEMS

Accordingly, the present invention provides:

- (1) an extraction method of Maca extract, wherein the temperature of extracting solution is from 20°C to 75°C when Maca extract is extracted by adding aqueous solution containing ethanol to small pieces or powder of Maca;
- (2) the extraction method according to (1), wherein concentration of the ethanol in the aqueous solution containing ethanol is from 20 to 100 by volume%;
- (3) the extraction method according to (1), wherein from 0.3 to 500 by weight% of the aqueous solution containing ethanol is used against 1 by weight% of small pieces or powder of Maca; and
- (4) the extraction method according to any one of (1) to (3), wherein the small pieces or powder of Maca is a residue of watery extraction.

Additionally, the present invention provides:

- (5) a Maca extract obtained by the method according to any one of (1) to (4);
- (6) a food and beverage product, a perfumery and a cosmetic and a pharmaceutical preparation comprising the Maca extract of (5);
- (7) a food and beverage product, a perfumery and a cosmetic and a pharmaceutical preparation according to (6), wherein 0.01 to 99.5% of Maca extract according to (5) in dry weight is comprised;
- (8) a food and beverage product, a perfumery and a cosmetic and a pharmaceutical preparation according to (6) or (7), possessing

an anti-allergic effect;

(9) an additive or a compounding agent for a food and beverage product, a perfumery and a cosmetic, or a pharmaceutical preparation, wherein Maca extract according to (5) is

5 comprised; and

(10) a food and beverage product, a perfumery and a cosmetic or a pharmaceutical preparation according to (8), being a candy, a troche, a gum, a granule or a tablet.

10 EFFECT OF THE INVENTION

The present invention provides the Maca extract having a high potency of anti-allergic effect and suitable for oral administration. The present invention further provides a food and a beverage product, a perfumery and a cosmetic, and a pharmaceutical preparation having
15 anti-allergic effects, by comprising the Maca extract thereof or its dry product. Yet further, the present invention provides an additives and compounding agent for use in the production of a food and a beverage product, a perfumery and a cosmetic, and a pharmaceutical preparation thereof.

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BEST MODE FOR CARRYING OUT THE INVENTION

The main raw material to obtain the extract by the present invention is *Lepidium meyenii* Walp, which is a *Cruciferae* grow wild or cultivated in Andean Cordilleras of South America. The part to be
25 used in the extraction can be any part such as a leaf, a flower, a fruit, a seed, a stem including rhizome and bulb. The bulb part is most preferably used. These ingredients can be crushed or cut into small pieces or powder for extraction. And these ingredients can be dried, if needed. Further, the Maca, which is previously extracted
30 with water, can also be used.

Although, many extraction solutions to be used for obtaining the Maca extract can be listed, water-ethanol mixed aqueous solution (aqueous solution containing ethanol) is preferable from safety point of view, considering the fact that the extract would be
35 comprised in food and beverage, and would be orally taken.

The inventors of the present invention had found that the potency of anti-allergic effect of the obtained extract differs greatly depending on the content ratio of the ethanol in the aqueous solution containing ethanol used as extraction solvent. In this case, it is important to maintain the mixture ratio of ethanol to water within the mixture ratio enables to obtain the extract having the high potency of anti-allergic effects. In concrete terms, the ratio is preferably from 20 to 100% by volume, and more preferably, from 45 to 100% by volume.

It is also important to maintain the temperature during the extraction within the condition enables to obtain the extract having the high potency of anti-allergic effects. It is preferable to maintain the temperature lower than boiling point of the solvent in the view of the operation. In concrete terms, the temperature of the solvent during the extraction is preferably from 20 to 75°C, and more preferably, from 40 to 60°C.

The mixing ratio of Maca and the solvent is not particularly limited, but it is preferred to use from 0.3 to 5,000 by weight% of solvent against 1 by weight% of Maca. Using from 5 to 100 by weight% of the solvent against 1 by weight% of Maca is more preferable in the view of extraction operation and extraction efficiency.

Extracting time is not limited. Although, there were examples of taking a few days to a few weeks to extract in the past, it takes only from 1 minute to 72 hours, or more specifically, from 10 minutes to 5 hours for the extraction by using extraction solvent of specific ethanol content ratio and maintaining within the specific extraction temperature based on the present invention.

By the way, the extract obtained by using water as the extraction solvent (either at room temperature or at high temperature) does not possess distinct anti-allergic effects. Therefore, it is preferable to remove impurities having no anti-allergic effect by extraction using water, before extracting operation using aqueous solution containing ethanol.

In the present invention, the Maca extract thus obtained after the completion of extracting operation can be used. Further, the

concentrating extract by removing the solvent of the extract, or the dry powder by lyophilizing or air-drying of the extract solution can also be used. From the standpoints of stability and handling merits, it is preferable to use in the concentrating extract or the dry powder forms. The Maca extract used in this invention is to mean these extract solution, the concentrating extract, and the dry powder.

The present invention provides a food and beverage product, a perfumery and a cosmetic, and a pharmaceutical preparation comprising the Maca extract thus obtained. The Maca itself has been consumed in Peru from ancient time and therefore, the extract used in this invention has no problem in view of safety. Accordingly, the compounding quantity of the Maca extract to the food and beverage product, the perfumery and the cosmetic and the pharmaceutical preparation can be determined by its effect, aroma and color of the product to which the extract is added to. Preferable compounding quantity of Maca extract, however, is to be within concentration range of from 0.01 to 99.9% in dry weight, and more preferably from 0.01 to 99.5%.

The food and beverage product to be provided by the present invention is such as a candy, a troche, a gum, yogurt, a ice cream, a pudding, a jelly, a sweet jelly of beans, a alcoholic beverage, a coffee beverage, a juice, a fruit juice, a carbonated beverage, a refreshing beverage, a milk, a whey beverage, a lactic acid bacteria beverage and so on.

To these food and beverage product can be added various kinds of additives if needed according to conventional technique. The additives to be added can be any additives conventionally used according to conventional technique. The examples are glucose, fructose, saccharose, maltose, sorbitol, stevioside, rubsosite, corn syrup, lactose, citric acid, tartaric acid, malic acid, succinic acid, lactic acid, L-ascorbic acid, dl- α -tocopherol, sodium erythorbate, glycerin, propylene glycol, glycerine fatty acid ester, polyglycerine fatty acid ester, sucrose fatty acid ester, sorbitan fatty acid ester, propylene glycol fatty acid ester, gum arabic,

carrageenan, casein, gelatin, pectin, agar, a class of Vitamin B, nicotinic acid amide, calcium pantothenate, a class of amino acid, a class of calcium salt, coloring matter, aroma chemical and preservative and so on.

5 The perfumery and the cosmetic products of the present invention are any products called a perfumery and a cosmetic. The Maca extract can be comprised in appropriate quantity to confect a perfumery and a cosmetic which is not to put into mouth such as a skin toning lotion, a facial cream, a skin milk, a foundation, a lip
10 stick, a hair dressing, a hair tonic, a medicated hair tonic, a shampoo, a conditioner and a bath agent, and which is to put into mouth such as a tooth brush and a tooth paste, a mouth wash, a gargle and a mouth refresher.

 These products can be obtained according to the conventional
15 technique comprising the common ingredient of a perfumery and a cosmetic. The examples are fats and oils such as a vegetable oil, a wax group such as lanoline and yellow beeswax, a carbon hydride group, a fatty acid, a higher alcohol group, an ester group, various surfactants, a coloring matter, an aroma chemical, a vitamin group,
20 plant & animal extract, a ultraviolet absorption agent, an anti-oxidation agent, an antiseptic and a bactericide and so on.

 When preparing a pharmaceutical preparation of the present invention, various additives and further the Maca extract can be comprised if needed. The present invention provides, for example, an
25 oral administration pharmaceutical preparation such as a tablet, a capsule, granules, syrup and an extract agent, or a non-oral administration pharmaceutical preparation such as an ointment, an ocular ointment, a lotion, a cream, a patch, a rectal suppository, an ophthalmic drop, nasal drops and an injectable solution.

30 These pharmaceutical preparations can be produced according to conventional method using various additives. The additive to be used is not limited and any one commonly used can be suitable, examples being, solid carrier such as a starch, a lactose, a saccharose, a mannitol, a carboxymethyl cellulose, a corn starch and inorganic
35 salts, distilled water, physiological saline, glucose aqueous

solution and alcohol such as ethanol, liquid carriers such as propylene glycol and polyethylene glycol, various kinds of animal fat, a white petrolatum, a paraffin and oily carriers such as wax group.

5 Since the Maca extract of the present invention possess anti-allergic effects while it is safe in oral administration, it can be used as a food and beverage product, an orally administered pharmaceutical preparation and a perfumery and a cosmetic to put into mouth.

10 The dose and administration quantity of the Maca extract to be used per day is not limited. For example, it can be from 0.01mg to 10g per day in dry weight. Nevertheless, if one would take it orally and expects distinct anti-allergic effects, from 1mg to 1,000mg per day in dry weight should be preferably taken.

15 When preparing the food and beverage product, a perfumery and a cosmetic or pharmaceutical preparation by using the Maca extract of the present invention, other ingredient of a perfumery and a cosmetic having anti-inflammatory and anti-allergic effects such as an agar extract, especially glycyrrhizinate, a diphenhydramine
20 hydrochloride, a dl-a-tocophenol and derivative thereof, Vitamin B₂ and Vitamin B₆ can also be used.

 The additives or compounding agents for a food and beverage product, a perfumery, a cosmetic or pharmaceutical preparation in this invention mean the mixture of additives and compounding agents
25 commonly used for a food and beverage product, a perfumery, a cosmetic or pharmaceutical preparation such as aroma chemicals, coloring agents and antioxidants with the Maca extract. The mixture ratio can be adjusted according to the purpose. The additives or
30 compounding agents for the use in a food and beverage product, a perfumery, a cosmetic or pharmaceutical preparation discussed herein can be various additives listed above.

[Test Procedure]

 The anti-allergic effects of the Maca extract of the present
35 invention can be evaluated by the suppressive effect on the

isolation of histamine from mast cells.

The test procedure is further described in detail.

The suppressive effect on the isolation of histamine from mast cells

5 The test was conducted according to the method of Yuko HIRAI,
et al. (Natural Medicines: Vol.37, p374-380, 1983). That is, Tyrode
was interperitoneally injected to Wister rats bled to death and
peritoneal cavity cells were taken. Therefrom, mast cells were
isolated by the multilevel centrifugal method using Bovine Serum
10 Albumin (BSA)/physiological saline (relative gravity: 1.068). The
obtained cells were suspended in 1% BSA containing Tyrode solution,
and cell-floating solution was prepared. Then, 10 μ L of the cell-
floating solution was added to 10 μ L of test solution and left for 10
minutes at 37°C, consequently, 20 μ L of compound 48/80 (5 μ L of/mL) as
15 a degranulation inducing agent was added and reacted for 10 minutes
at 37°C. The resultant was then ice cooled and amount of histamine
in the supernatant after centrifugation (150g x 5 minutes) was
measured by high performance liquid chromatography with fluorescence
detector attachment.

20 The suppressive activity on the isolation of histamine was derived
from below formula.

$$\begin{aligned} &\text{The suppressive ratio on the isolation of histamine (\%)} \\ &= 100 \times [1 - (\text{SR} - \text{C}) / (\text{R} - \text{C})] \end{aligned}$$

25 Wherein:

C: amount of histamine isolated from the control cells

R: amount of histamine isolated from the cells when inducing
agent is added

SR: amount of histamine isolated from the cell when inducing
30 agent is added while the test portion is present.

Examples

The present invention will now be described in further detail
with reference to Examples.

Example 1: Production of various kinds of the Mace extract

At first, the effect extraction conditions of the Maca such as extraction temperature and ethanol concentration have on anti-allergic effects of the Maca extract was studied.

5 10g of Maca was placed in 300mL conical flask, added 100mL of aqueous solutions with various ethanol concentration shown in Table 1, and then extracted for 3 hours at temperature shown in Table 1 to obtain Maca extract.

10 The Maca extracts of Test 10 and 11 were obtained from the residue of watery extract of Maca at 50°C for 1 hour, previously.

15 The resultant extract solution was filtrated and the filtrate was lyophilized to give the solutions of the present invention 1 to 11. The solution obtained was each measured to 0.25mg/mL, and the above explained suppressive effect on the isolation of histamine from mast cell was evaluated.

20 On the other hand, the above explained suppressive effect on the isolation of histamine from mast cell was evaluated for control solutions 1 to 3 which were obtained in the same procedures as for the solutions of the present invention except for extraction condition such as extraction temperature and ethanol concentration.

The result is also shown in Table 1.

Table 1:

	Extraction Temperature (°C)	Ethanol concentration of extraction solvent (volume%)	Suppressive activity on isolation of histamine (%)
Control 1	50	0	31
Control 2	90	0	0
Control 3	60	16	7
Test 1	60	30	18
Test 2	60	45	70
Test 3	60	60	76
Test 4	60	95	83
Test 5	60	100	78
Test 6	40	60	56
Test 7	75	20	29
Test 8	25	100	31
Test 9	20	60	16
Test 10	20	99	20
Test 11	60	99	81

As can be seen from the results, the solutions of the present invention 1 to 9 (Test 1 to 9), which were extracted with the extracting temperature being from 20 to 75°C and the ethanol concentration of extracting solvent being from 20% to 100%, show higher suppressive activities on the isolation of the histamine in comparison with the control solutions 1 to 3. Moreover, the solutions of the present invention 10 and 11, which are previously extracted by water, show the same high suppressive active. Especially, the solutions of the present invention 2 to 5 (Test 2 to 5), which were extracted with the extracting temperature being 60°C and the specific ethanol concentration of extracting solvent being from 45% to 100%, and the solution of the present invention 6 (Test 6), which was extracted with the extracting temperature being 40°C and the specific ethanol concentration, of extracting solvent being 60%, show from 56% to 83% of the suppressive activity on the isolation of histamine and thus, the high potency of anti-allergic effect.

These results show very high potency of the suppressive effect on isolation of histamine compared to the suppressive effect on isolation of histamine (50%) of DSCG (0.1mg/mL) examined in the same line of test procedures.

From the above results, it was found that the Maca extract with the high potency of anti-allergic activities can be obtained by maintaining the temperature of the extraction solution and the ethanol concentration relatively high.

The Maca extract obtained is suitable to use in a food and beverage product, an oral administration pharmaceutical and a perfumery and a cosmetic to be placed in mouth, because it possesses the very high potency of anti-allergic effects and it uses ethanol aqueous solution which is safe.

Production Example 1: Pharmaceutical preparation comprising Maca extract

Tablet:

As shown below, a pharmaceutical preparation (tablet)

comprising the Maca extract was prepared.

3kg of small pieces or powder of the Maca was placed in stainless container, to that 30L of aqueous solution having ethanol concentration of 99 by volume% was added, and mixed for 3 hours at 60° C. The resultant solution was filtrated and the solvent was removed from the extract to give 180g of the Maca extract of the present invention.

66.7g of the resultant Maca extract was then mixed with 232.0g of lactose and 1.3g of magnesium stearate and the mixture was compressed into tablets by a single punch tableting machine to give tablets with 10mm in diameter and 300mg in weight.

Granule:

0.5g of magnesium stearate was added to 99.5g of the Maca extract obtained by the above procedure, then compressed, crushed and sieved to give 20 to 50 mesh granules.

Production Example 2: Food and beverage products comprising the Maca extract

As shown below, food and beverage products comprising the Maca extract were prepared.

Candy:

Composition	Weight%
Powdered sorbitol	99.7
Aroma chemical	0.2
Maca extract	0.05
Sorbitol seed	0.05
Total	100.00

Candy:

Composition	Weight%
Sugar	47.0
Starch syrup	49.76
Aroma chemical	1.0
Water	2.0
Maca extract	0.24
Total	100.00

Troche:

Composition	Weight%
Gum arabic	6.0
Glucose	73.0
Maca extract	0.05
Dibasic potassium phosphate	0.2
Primary potassium phosphate	0.1
Lactose	17.0
Aroma chemical	0.1
Magnesium stearate	3.55
Total	100.00

5 Gum:

Composition	Weight%
Gum base	20.0
Calcium carbonate	2.0
Stevioside	0.1
Maca extract	0.05
Lactose	76.85
Aroma chemical	1.0
Total	100.00

Caramel:

Composition	Weight%
Granulated sugar	32.0
Starch syrup	20.0
Powdered milk	40.0
Hardened oil	4.0
Salt	0.6
Aroma chemical	0.02
Water	3.22
Maca extract	0.16
Total	100.00

Jelly (Coffee jelly):

Composition	Weight%
Granulated sugar	15.0
Gelatin	1.0
Coffee extract	5.0
Water	78.93
Maca extract	0.07
Total	100.00

Ice cream:

Composition	Weight%
Fresh cream (45% fat)	33.8
Skim milk	11.0
Granulated sugar	14.8
Sweetened egg yolk	0.3
Vanilla essence	0.1
Water	39.93
Maca extract	0.07
Total	100.00

5 Custard pudding:

Composition	Weight%
Milk	47.51
Egg	31.9
White superior soft sugar	17.1
Water	3.4
Maca extract	0.09
Total	100.00

Sweet jelly of beans:

Composition	Weight%
Red bean jam	24.8
Powdered agar	0.3
Salt	0.1
White superior soft sugar	24.9
Maca extract	0.1
Water	49.8
Total	100.00

Juice:

Composition	Weight%
Frozen concentrated juice of Unshu orange	5.0
Fructose/glucose liquid sugar	11.0
Citric acid	0.2
L-ascorbic acid	0.02
Maca extract	0.05
Aroma chemical	0.2
Coloring agent	0.1
Water	83.43
Total	100.00

Carbonated beverage:

Composition	Weight%
Granulated sugar	8.0
Concentrated juice of lemon	1.0
L-ascorbic acid	0.10
Citric acid	0.09
Sodium citrate	0.05
Coloring agent	0.05
Aroma chemical	0.15
Carbonated water	90.55
Maca extract	0.01
Total	100.00

5 Lactic acid bacteria beverage:

Composition	Weight%
Cultured milk 21% lactic solid content	14.76
Fructose - glucose liquid sugar	13.31
Pectin	0.5
Citric acid	0.08
Aroma chemical	0.15
Water	71.14
Maca extract	0.06
Total	100.00

Coffee beverage:

Composition	Weight%
Granulated sugar	8.0
Skim milk	5.0
Caramel	0.2
Coffee extract	2.0
Aroma chemical	0.1
Polyglycerin fatty acid ester	0.05
Salt	0.05
Water	84.56
Maca extract	0.04
Total	100.00

Alcoholic beverage:

Composition	Weight%
50 by volume% of ethanol	32.0
Sugar	8.4
Juice	2.4
Maca extract	0.2
Purified water	57.0
Total	100.00

5 Production Example 3: Perfumery and cosmetic comprising Maca extract

As shown below, perfumery and cosmetic comprising Maca extract is prepared.

Toothpaste:

Composition	Weight%
Dibasic calcium phosphate	42.0
Glycerin	18.0
Carrageenan	0.9
Sodium lauryl sulfate	1.2
Saccharin sodium	0.09
P-hydroxybenzoate butyl	0.005
Maca extract	0.05
Aroma chemical	1.0
Water	36.755
Total	100.00

Mouthwash:

Composition	Weight%
Sodium lauryl sulfate	0.8
Glycerin	7.0
Sorbitol	5.0
Ethanol	15.0
Maca extract	0.05
1-menthole	0.05
Aroma chemical	0.04
Saccharin sodium	0.1
Water	71.96
Total	100.00

Facial Cream (acidulous):

Composition	Weight%
Glycerin	5.0
Propylene glycol	4.0
Hyaluronate sodium	0.1
Maca extract	0.05
Polyoxyethylene sorbitan ester monolaurate (20EO)	1.5
Polyoxyethylene lauryl Ether (20EO)	0.5
Ethanol	10.0
Aroma chemical	0.1
Coloring agent	<i>ad lib.</i>
Antiseptic	<i>ad lib.</i>
Ultraviolet absorption agent	<i>ad lib.</i>
Purified water	78.75
Total	100.00

Emollient cream:

Composition	Weight%
Yellow beeswax	2.0
Stearyl alcohol	5.0
Stearic acid	8.0
Squalane	10.0
Self-emulsifying propylene glycol monostearate	3.0
Polyoxyethylene cetyl ether (20EO)	1.0
Aroma chemical	0.5
Antioxidant	<i>ad lib.</i>
Antiseptic	<i>ad lib.</i>
Propylene glycol	4.8
Glycerin	3.0
Hyaluronate sodium	0.1
Maca extract	0.1
Triethanolamine	1.0
Purified water	61.5
Total	100.00

Emollient lotion:

Composition	Weight%
Stearate	2.0
Cetyl alcohol	1.5
Vaseline	3.0
Lanoline alcohol	2.0
Liquid paraffin	10.0
Polyoxyethylene mono ester oleate (10EO)	2.0
Aroma chemical	0.5
Antioxidant	<i>ad lib.</i>
Antiseptic	<i>ad lib.</i>
Propylene glycol	4.8
Glycerin	3.0
Hyaluronate sodium	0.1
Maca extract	0.1
Triethanolamine	1.0
Purified water	70.0
Total	100.00

Liquid foundation:

Composition	Weight%
Stearate	2.4
Monostearate propylene glycol	2.0
Cetostearyl alcohol	0.2
Liquid lanoline	2.0
Liquid paraffin	3.0
Isopropyl myristate	8.5
P-hydroxybenzoate propyl	<i>ad lib.</i>
Purified water	64.1
Carboxymethyl cellulose	0.2
Bentonite	0.5
Propylene glycol	3.8
Hyaluronate sodium	0.1
Maca extract	0.1
Triethanolamine	1.1
P-hydroxybenzoate methyl	<i>ad lib.</i>
Titanium oxide	8.0
Talc	4.0
Coloring agent	<i>ad lib.</i>
Aroma chemical	<i>ad lib.</i>
Total	100.00

Hair-growth tonic:

Composition	Weight%
Ethanol	70.0
Sialid extract	0.2
Vitamin E	0.2
1-menthol	0.4
Glycyrrhizin	0.1
Maca extract	0.1
2-hydroxybenzoic acid	0.5
Glycerin	0.5
Aroma chemical	<i>ad lib.</i>
Purified water	28.0
Total	100.00

Shampoo:

Composition	Weight%
Alkylether sodium sulfate	16.0
Diethanoramide laurate	4.0
Propylene glycol	1.9
Maca extract	0.1
Antiseptic	<i>ad lib.</i>
Coloring agent	<i>ad lib.</i>
Aroma chemical	<i>ad lib.</i>
Purified water	78.0
Total	100.00

Conditioner:

Composition	Weight%
Stearyl dimethyl chloride	1.4
Bezyl ammonium stearyl-alcohol	0.6
Glyceric monostearate	1.5
Salt	0.1
Maca extract	0.1
Purified water	96.3
Total	100.00

5 INDUSTRIAL APPLICABILITY

As set forth, the present invention provides the Maca extract possessing the high potency of anti-allergic effects produced by the extracting procedure of the present invention.

10 Since the obtained Maca extract possesses strong anti-allergic effects, a food and beverage product, a perfumery and a cosmetic and a pharmaceutical preparation containing thereof suppress allergic symptoms of everyday life very effectively, and thus this invention contributes enormously to the industry.